

THE *Winds*  
STEAKHOUSE

---

**APPETIZERS**

---

**PARMESAN-ENCRUSTED ASPARAGUS**

red pepper aioli

10

**KING CRAB CAKES**

dijon chive cream

12

**SWEET & SPICY CALAMARI**

orange sambal glaze

12

**SHRIMP COCKTAIL**

lime, cilantro, crab salad, cocktail sauce

15

---

**SIDES**

---

**VEGETABLE OF THE DAY**

ask server for today's selection

6

**SAUTÉED WILD MUSHROOMS**

portabella, crimini, shiitake

7

**WINDS ONION BLEND**

red, yellow, shallots

4

**ROASTED ASPARAGUS**

olive oil, salt, pepper

7

---

**SALADS & SOUPS**

---

**GARDEN SALAD**

mixed greens, tomatoes,  
bacon bits, roasted sunflower seeds

5

**WINDS SALAD**

pears, strawberries, spiced walnuts,  
field greens, apple vinaigrette, gorgonzola croutons

8

**CAESAR SALAD**

romaine, American Grana,  
croutons, house-made caesar dressing

8

**FRENCH ONION SOUP**

caramelized onions, beef stock,  
madeira wine, three-cheese crostini

6

**SOUP DU JOUR**

6

All entrées, with the exception of pasta, come with garden salad, choice of potato, vegetable du jour, and bread. Substitute your garden salad with one of our signature salads or soups for \$3.

*\*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness.*

THE *Winds*  
STEAKHOUSE

---

**SEAFOOD**

---

**CANADIAN WALLEYE**

herb-crusted

34

**PAN-FRIED SALMON**

parmesan-crusted, wild rice,  
cajun honey mustard sauce

32

**GARLIC SHRIMP**

white wine, garlic, lemon, butter

29

**SEA SCALLOPS**

pan-seared, white wine, cream

39

**LOBSTER**

two 6-ounce, cold water tails

*market price*

**ALASKAN KING CRAB**

steamed, drawn butter

*market price*

---

**STEAKS**

---

**FILET**

8-ounce hand-cut tenderloin

42

**NEW YORK STRIP**

12-ounce center-cut

36

**PORTERHOUSE**

24-ounce

49

**TENDERLOIN MEDALLIONS**

gorgonzola cream sauce,  
smashed baby red potatoes

38

**RIBEYE**

center-cut, well-marbled

*12-ounce 38 | 18-ounce 48*

**RIBEYE & SHRIMP MORNAY**

12-ounce ribeye, shrimp, mornay sauce

45

**SURF & TURF**

8-ounce hand-cut tenderloin accompanied with:

lobster | king crab | shrimp (scampi)

*market price | add bleu cheese crust 2*

---

**SPECIALTIES**

---

**SEAFOOD PASTA**

shrimp, scallops, linguine, red pepper flakes, beurre blanc sauce

34

**CHICKEN MARSALA**

parmesan crust, wild mushrooms, marsala sauce

26

**CAVATAPPI ALL'ARRABBIATA**

tomato, red pepper flakes, fresh basil

24

All entrées, with the exception of pasta, come with garden salad, choice of potato, vegetable du jour, and bread. Substitute your garden salad with one of our signature salads or soups for \$3.

*\*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness.*

Revised: 6/1/21